

Title (en)

METHOD FOR DISCRIMINATING BETWEEN ORGANIC AND CONVENTIONAL DAIRY PRODUCTS

Title (de)

VERFAHREN ZUR UNTERScheidung "BIOLOGISCH" UND "KONVENTIONELL" ERZEUGTER MOLKEREIPRODUKTE

Title (fr)

PROCEDE DE DISTINCTION ENTRE DES PRODUITS DE MATIERE LAITIERE BIOLOGIQUES OU CONVENTIONNELS

Publication

EP 2990794 A1 20160302 (DE)

Application

EP 15182285 A 20150825

Priority

DE 102014216854 A 20140825

Abstract (de)

Die Erfindung betrifft ein Verfahren zur Unterscheidung gemäß Verordnung (EG) Nr. 834/2007 (Öko-Verordnung) "biologisch" erzeugter Molkereiprodukte von "konventionell" erzeugten Milchprodukten sowie Markersubstanzen zum Nachweis thermisch prozessierter Futtermittel. Ein weiterer Aspekt der Erfindung betrifft ein Kit zur Identifizierung von Glykierungsprodukten in Molkereiprodukten nach dem erfindungsgemäßen Verfahren.

IPC 8 full level

G01N 33/04 (2006.01); G01N 30/88 (2006.01)

CPC (source: EP)

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